



## Little Chefs Dubai Happy Chinese New Year recipes

Skills: mixing, rolling, frying, spreading

### Mini Spring Rolls (represents money, wealth for the coming year)

Made with mini spring roll wrappers, these spring rolls are light and not too filling.

Yields 20

#### Marinade:

1 tablespoon soy sauce

Pepper, to taste

1 teaspoon cornstarch

#### Other:

tofu

1 medium carrot

4 water chestnuts, fresh or canned

1 green onion

1 cup mung bean sprouts

1 cup shredded Napa cabbage

2 stalks celery, finely chopped

1 tablespoon minced ginger

1 tablespoon oyster sauce

2 tablespoons vegetable stock

a few drops sesame oil

1 teaspoon cornstarch

Oil for deep-frying and stir-frying

16 to 18 mini spring roll wrappers

1 beaten egg

Marinate the tofu with the marinade ingredients for 15 minutes.

Peel and shred the carrot. Finely chop the water chestnuts. Dice the green onion. Rinse the mung bean sprouts and drain thoroughly. Shred the cabbage. String and chop the celery. Mince the ginger.

In a small bowl, combine the oyster sauce, vegetable stock and sesame oil. Whisk in the cornstarch.

Heat the wok over medium-high to high heat. Heat 2 tablespoons oil. When the oil is hot, add the tofu. Stir-fry until it is nearly cooked through. Remove and clean out the wok.

Add 1 tablespoon oil. When the oil is hot, add 1/2 of the minced ginger. Stir-fry until aromatic (about 30 seconds). Add 2 tablespoons oil. When the oil is hot, add the remaining half of minced ginger. Stir-fry until aromatic. Add the remaining vegetables and stir-fry. Push the vegetables up to the sides of the wok. Add the sauce in the middle, stirring quickly to thicken. Add the tofu into the pan. Mix everything together. Allow the filling to cool.

Heat the oil for frying to 190 degrees. To make the spring rolls, lay one mini spring roll wrapper in front of you. Wet the edges. Add 2 heaping teaspoons in the bottom half. Take the bottom edge and wrap over the filling, tuck in the 2 side edges, and continue rolling up. Seal the edges with beaten egg.

Deep-fry the spring rolls until golden brown and crispy. Cook in batches, taking care not to overcrowd the wok. Remove with a slotted spoon and drain on paper towels. Serve hot.



## Little Chefs Dubai Happy Chinese New Year recipes

**Ginger Noodles** (for long life and **Any dish featuring lettuce** The word for lettuce, *saang choy*, sounds like the word for "growing good fortunes.")

375 grams egg noodles  
Splash sesame oil  
2 Tbsp. oil  
Finger length piece fresh ginger chopped finely  
8 spring onions, cut in thirds, thinly slice lengthways  
1 carrot grated  
Handful of sliced cabbage  
Handful of lettuce  
Bean sprouts  
2 Tbsp. oyster sauce  
2 Tbsp. light soy sauce

Cook noodles then toss with sesame oil.

Heat a wok over high heat, add peanut oil. When smoking, add ginger, stir 30 seconds, add a splash of water, cook 1 minute. Toss in noodles, stir, add spring onions, carrots and cabbage, bean sprouts, oyster sauce and soy sauce, and a dash more sesame oil.

**Orange Fairy Cakes** (Oranges and tangerines are traditionally passed around during the New Year to represent good health and **long life**)

2 eggs  
1 tsp vanilla essence  
125 grams sugar  
125 grams margarine  
125 grams self raising flour  
Orange zest

Heat oven to 180°. Mix all ingredients until smooth.

Line tin with cakes cases and fill each half way with mixture. Bake 18- 20 minutes. Let cool thoroughly.

To decorate: mix orange juice, zest and icing sugar to nice consistency. Drizzle over cooled cake.

*\*\*For foodie fun, recipes and updates like us on fb Little Chefs Dubai and follow us on twitter @littlechefsdxb*